

APPLICATION: HIGH PRESSURE PROCESSING

This innovative technology is already widespread in the US while in Europe, Asia Pacific and Latin America there has been a growth in the supply and demand, due to a growing awareness among food business operators regarding the benefits of using high pressure technology instead of traditional pasteurization techniques.

High Pressure Processing brings the advantage of maintaining unaltered organoleptic characteristics in terms of aroma, color, texture, flavor and nutritional properties for food products. At the same time it ensures maximum food safety and a significantly longer shelf life. It can be applied on several foods, both solid and liquid: meats, dairy products, fish, food products ready-to-eat, juice and fruit pulp, tomato sauce, sauces and other.

The HPP is a hydrostatic transformation treatment where prepackaged food product is subjected to high pressures with a fluid (about 6,000 atmospheres), without the need for special thermal alterations. All with an accurate measurement of three elements: pressure, duration of treatment and temperature (< 40°C).

Such a process needs [liquid cooling solutions](#) serving two different needs:

- one chiller cooling the process fluid which is a 30% glycol/water mixture to be brought from +4°C to -1°C with a flow rate of 4,500 l/h;
- another chiller as a refrigeration system aimed to cool down the filling pump and high pressure pump during exercise.



Pfannenberg Solution



EB 2.0 Chiller

EB 2.0 Chillers

process fluid cooling up to 16 kW

The EB 2.0 series offers 5 preset configurations in 7 cooling capacities to easily meet a wide range of applications. We capitalised on our decades of experience in the industry to develop a new series of chillers designed to ease the selection and installation of your liquid cooling solutions. The EB 2.0 series is composed of innovative products of high quality, the design of which has been realised through the use of advanced components with the dual objective of ensuring maximum performance and optimum energy efficiency.



EB Large Chiller

EB Large Chillers

process fluid cooling up to 40 kW

Specifically developed to meet the demanding requirements of today's industrial applications, the EB Large chillers allow higher cooling capacities in the smallest possible footprint. With a long list of standard features and many available options, Pfannenberg's EB Large series provides the best choice for cooling of machinery, hydraulics, automation components, etc. Certified to CE and UL508a as a standard.



Global Technical Service

Global Technical Service

for chillers and cooling units from all manufacturers

- >> 24/7 worldwide presence
- >> commissioning
- >> maintenance and repair
- >> F-GAS / leakage tests
- >> spare part kits
- >> service trainings
- >> PSS - Pfannenberg Sizing Software

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